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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.	
10/519,538	12/28/2004	Yoshiko Hino	47233-0049	2594	
55694 7590 03/25/2008 DRINKER BIDDLE & REATH (DC) 1500 K STREET, N.W.			EXAMINER		
			PADEN, CAROLYN A		
SUITE 1100 WASHINGTON, DC 20005-1209			ART UNIT	PAPER NUMBER	
			1794		
				-	
			MAIL DATE	DELIVERY MODE	
			03/25/2008	PAPER	

Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

Application No. Applicant(s) 10/519,538 HINO ET AL. Office Action Summary Examiner Art Unit

		Carolyn A. Paden	1794				
The MAILING DATE of this communication appears on the cover sheet with the correspondence address Period for Reply							
A SHOF WHICHI - Extensio after SIX - If NO pe - Failure to Any repl	EXEMPLY PERIOD FOR REPLY EXER IS LONGER, FROM THE MAILING DA SO TH	ATE OF THIS COMMUNICATION 36(a). In no event, however, may a reply be tin vill apply and will expire SIX (6) MONTHS from cause the application to become ABANDONE	N. nely filed the mailing date of this c D (35 U.S.C. § 133).				
Status							
2a)	esponsive to communication(s) filed on <u>03 Ju</u> nis action is FINAL. 2b) This nee this application is in condition for allowar osed in accordance with the practice under E	action is non-final. nce except for formal matters, pro		e merits is			
Disposition	of Claims						
4)⊠ Cl 4a 5)□ Cl 6)⊠ Cl 7)□ Cl	aim(s) 1-15 is/are pending in the application.) Of the above claim(s) is/are withdrav aim(s) is/are allowed. aim(s) 1-15 is/are rejected. aim(s) is/are objected to. aim(s) aim(s) are subject to restriction and/or	vn from consideration.					
Application	Papers						
10)∐ Th Ap Re	e specification is objected to by the Examinei e drawing(s) filed on is/are: a) acce objicant may not request that any objection to the 4 epiplacement drawing sheet(s) including the correcti e oath or declaration is objected to by the Ex	epted or b) objected to by the I drawing(s) be held in abeyance. See ion is required if the drawing(s) is obj	e 37 CFR 1.85(a). jected to. See 37 Cl				
Priority und	der 35 U.S.C. § 119						
12)⊠ Ac a)⊠ 1. 2. 3.	knowledgment is made of a claim for foreign All b Some * c None of: Certified copies of the priority documents Certified copies of the priority documents Copies of the certified copies of the priority application from the International Bureau the attached detailed Office action for a list of	s have been received. s have been received in Applicati ity documents have been receive I (PCT Rule 17.2(a)).	on No ed in this National	Stage			
Attachment(s)							

Attachment(s)		
1) Notice of References Cited (PTO-892) 2) Notice of Draftsperson's Patent Drawing Review (PTO-948) 3) Information Disclosure Statement(s) (PTOISE/DE)	4) ☐ Interview Summary (PTO-413) Paper No(s)/Mail Date 5] ☐ Notice of Informal Patent A∦↑lication	
Paper No(s)/Mail Date 12-28-04.	6) Other:	
C. Data Food Trademark Office		_

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The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

(a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior at are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.

Claims 1-19 are rejected under 35 U.S.C. 103(a) as being unpatentable over Terauchi (4,758,444 or 4,871,562) alone or if necessary as further evidenced by Minifie.

Terauchi discloses the preparation of cacao beans. In example 2 cacao beans are shelled and cracked to produce cacao nibs. Then sodium carbonate and water are added, mixed and stirred at 90C for one hour. Then the cacao mass was stirred in water maintained at 120C and converted into a colloidal form. The mixture was then introduced into a centrifugal separator to extract the water soluble portion of the cacao. The water soluble portion was concentrated at 90C and then spray dried at 100C. Then the cacao was formulated into a beverage in Test Example 2 for taste evaluation. The claims appear to differ from Terauchi in the recitation of the temperature of extraction but cacao fat is known to have a melting point that is lower than 90C and Minifie is relied upon for support of this assertion. With the evidence of Minifie before him, it would have been

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obvious to one of ordinary skill in the art to utilize the process of Terauchi to prepare the chocolate drink of the claims. It is appreciated that homogenization is not mentioned but to homogenize the cacao mixture of Terauchi would have been an obvious way to mix the cocoa drinks that were prepared for taste evaluation. It is appreciated that the fat content of the beverage is not mentioned but to optimize the cacao butter content of Terauchi would have been an obvious way to control the caloric content of the beverage. It is appreciated that the packaging container is not mentioned but packaging foods in transparent containers is well known in the art.

Claims 1 and 7 are rejected under 35 U.S.C. 103(a) as being unpatentable over Weyersbach (5,389,394) as further evidenced by Minifie.

Weyersbach discloses producing cocoa extract. In example 1 cocoa nibs are poured into a column and extracted with water at 73C for 2.5 hours to form a cocoa extract. The claims appear to differ from Weyersbach in the recitation of the temperature of extraction but cacao fat is known to have a melting point that is lower than 73C and Minifie is relied upon for support of this assertion. With the evidence of Minifie before him, it would

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have been obvious to one of ordinary skill in the art to utilize the process of Weyersbach to prepare the cacao extract of the claims.

Claims 1-4 are rejected under 35 U.S.C. 103(a) as being unpatentable over Takashi (PAJ 09-075003 abstract) as further evidenced by Minifie.

Takashi discloses crushing cacao beans, and heat treating them in alkali at 90-110 C. After drying the product was extracted with water at 85-120C. Then the insoluble materials and oil components were removed by centrifugation and filtration to obtain an extracted cacao liquid. The claims appear to differ from Takashi in the recitation of the temperature of extraction but cacao fat is known to have a melting point that is lower than 85C and Minifie is relied upon for support of this assertion. With the evidence of Minifie before him, it would have been obvious to one of ordinary skill in the art to utilize the process of Takashi to prepare the cacao extract of the claims.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Carolyn A Paden whose telephone number is (571) 272-1403. The examiner can normally be reached on Monday to Friday from 7 am to 3:30 pm.

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If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Milton Cano, can be reached by dialing 571-272-1398. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free).

/Carolyn Paden/

Primary Examiner 1794